

# Dual-Fuel Built-In Range

EW30DS75KS

# Featuring Wave-Touch® Electronic Controls





### Perfect Turkey® Button¹

Ensures moist, delicious poultry. Imagine stress-free holiday cooking.



## Luxury-Glide® Oven Racks

With a ball bearing system, oven racks are so smooth they extend effortlessly.



# Min-2-Max Burner®

Designed with a dual-flame sealed burner, this cooktop offers the widest range of BTU performance in the industry for the utmost versatility — from a roaring 18,000-BTU boil to a gentle 450-BTU simmer.



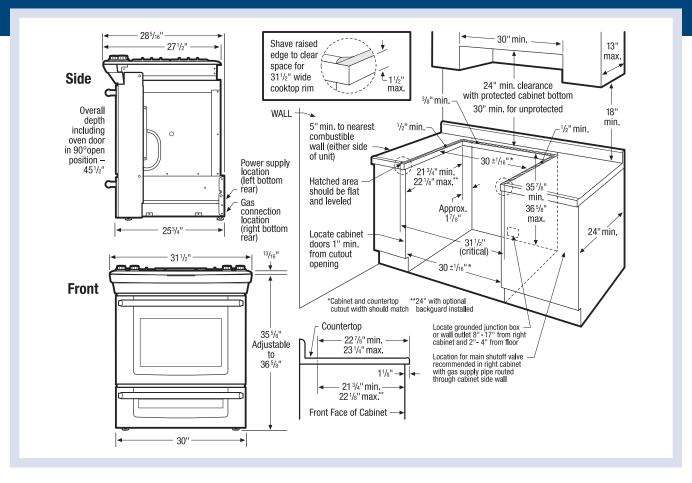
#### Perfect Pair Ovens®

Our ranges feature a large main oven and a second oven for the utmost cooking capacity. Use both simultaneously to cook two different items at two different temperatures.

Control Panel Features	
Wave-Touch® Electronic Oven Control	Yes
Professional-Grade Burner Controls	Yes
Keypad Entry of Time & Temperature	Yes
Electronic Clock & Timer	Yes
Temperature Display  Automatic Oven (Delay, Cook & Off)	Yes Yes
	100
Cooktop Features	4
Min-2-Max Dual-Flame Sealed Burner® -18,000-450 BTU Sealed Power Burner - 16,000 BTU	1
Sealed Precision Burner – 9,500 BTU	2
Sealed Precision Burner – 5,000 BTU-850 BTU	1
Linear Flow Burner Valves	Yes
Seamless Cooktop	Yes
Continuous Grates with Deep-Well Top	3
Electronic Pilotless Ignition	Yes
Oven Features	
Capacity	4.2 Cu. Ft.
Hidden Bake Element	Yes
Eight-Pass Bake Element – 2500 Watts	Yes
Eight-Pass Broil Element – 4000 Watts	Yes
Convection Element – 2500 Watts	Yes
Cobalt Blue Interior Self-Clean Options with Door Lock	Yes 3
Perfect Convect <sup>3®</sup> with Variable 2-Speed Fan	Yes
Cooking Modes -	100
Bake, Broil, Convection Bake, Convection Roast, Convection Broil, Keep Warm, Slow Cook	7
Baking Options – Perfect Turkey <sup>®</sup> , Defrost, Dehydrate, Bread Proof, My Favorites, Multi-Stage Cooking, Temperature Probe, Rapid Preheat, Delay Bake, Convection Convert	10
Luxury-Design® Lighting with Dual 40W Halogen Bulbs	Yes
_uxury-Glide® Racks	2
Conventional Racks	1
Convection Roasting Rack	Yes
Additional Features	
_uxury-Hold™ Oven Door	Yes
Extra-Large Glass Window	Yes
Perfect Pair Lower Oven®	Yes
Adjustable Leveling Legs	Yes Yes
Sabbath Mode (Star-K® Certified)  A.D.A. Compliant*	Yes
·	100
Accessories	
Porcelain Broiler Pan and Insert  Grill/Griddle - PN# 316534001	Included Mail-In Card
Nok Ring – PN# 318254307	Optional
Simmer Plate – PN# 318254206	Optional
_P Gas Conversion Kit	Included
2" Rear Filler Kit, Side Panel Kit, Backguard Kit, Side Trim Kit – See Back for Part Numbers	Optional
Specifications	
Color –	
Stainless Steel	S
Oven Cavity Dimensions –	16 1/0"
Height Width	16-1/2" 24-1/8"
Depth	18-1/32"
Product Dimensions –	.5 .702
Height (Adjustable)	35-5/8" – 36-5/8"
Width	30"
Depth (to Center of Arc)	28-5/16"
(with 90° Door Open)	45-1/2"
Gas/Power Supply Connection Location	Right/Left Bottom Re
Connected Load (kW Rating)@240/208 Volts  Amps@240/208 Volts	5.5/4.1 22.9/19.7
Minimum Circuit Required (Amps)	30
Shipping Weight (Approx.)	278 Lbs.

Specifications subject to change.





#### 30" Dual-Fuel Built-In Range Specifications

- Product Weight 258 Lbs.
- Single phase 3- or 4-wire cable, 120/240 or 120/208 Volt, 60 Hertz, fused on both sides of line with ground. (If local code permits, range may be connected by hard-wiring or by means of power supply cord kit.)
- Connected Load (kW Rating) @ 240/208 Volts = 5.5/4.1 kW
- Amps @ 240/208 Volts = 22.9/19.7 Amps
- Recommended Circuit Breaker 30 Amps
- · Always consult local and national electric and gas codes.
- Make sure wall coverings around range can withstand heat generated by range.
- Linoleum or any other synthetic floor covering located beneath range, must be capable of withstanding minimum heat of 90°F above room temperature without shrinking, warping or discoloring. Insulating pad or 1/4" thick plywood required between range and a carpeted floor.
- Do not obstruct flow of combustion air at oven vent nor around base or beneath lower front panel of range. Range requires fresh air for proper burner combustion.
- Range ships with 3/4" factory regulator.
- LP Gas conversion kit supplied.
- Gas supply piping can be routed through side wall of right cabinet.
   Right side cabinet is ideal location for main shutoff valve.
- Countertop MUST be level in all directions and adjustable range height at least 1/16" greater than tallest cabinet height, to ensure metal rangetop flange will fit properly on countertop edge.
- When installing optional Backguard Kit, cutout depth of 21-3/4" minimum / 22-1/8" maximum needs increased to 24".
- Overhead cabinetry should not exceed a 13" maximum depth.
- Absolute minimum horizontal distance between overhead cabinets installed to either side of appliance must be no less than maximum width of appliance.
- Allow 24" minimum clearance between rangetop and bottom of cabinet when bottom of wood or metal cabinet is protected by not less than 1/4" flame-retardant millboard covered with not less than No. 28 MSG sheet steel, 0.015" stainless steel, 0.024" aluminum or 0.020" copper. Allow 30" minimum clearance when cabinet is unprotected.

- Allow 5" minimum clearance from edge of rangetop to nearest combustible wall on either side of unit.
- To reduce risk of fire when using overhead cabinetry, install range hood that projects horizontally a recommended minimum of 5" beyond bottom of cabinets
- When installing range into existing cutout depth greater than 22-1/8", optional 2" Rear Filler Kit available.

#### **Countertop Preparation**

For detailed preparation instructions, refer to installation guide on the web.

- Flat square-finish (flat) countertop requires no preparation since rangetop flange lays directly on countertop edge.
- Formed front-edged countertops require front molded edge to be shaved flat 3/4" from each front corner of opening.
- Tile countertops may need cut back 3/4" from each front corner of opening and / or rounded edge flattened.
- For existing cutout width greater than 30-1/16" reduce the 3/4" overlap dimension or for cutout width of 29", replace actual side trim panels with smaller side trim panels, available with optional Side Trim Kit (refer to detailed kit installation instructions).

Note: For planning purposes only. Refer to Product Installation Guide on the web at electroluxappliances.com for detailed instructions.

#### **Optional Accessories**

- Wok Ring (PN# 318254307).
- Simmer Plate (PN# 318254206)
- 2" Rear Filler Kit: Stainless (PN# 903113-901S).
- Side Panel Kit: Stainless (PN# 903102-901S).
- Backguard Kit: Stainless (PN# 903111-901S).
- Side Trim Kit: Stainless (PN# 903110-901S).

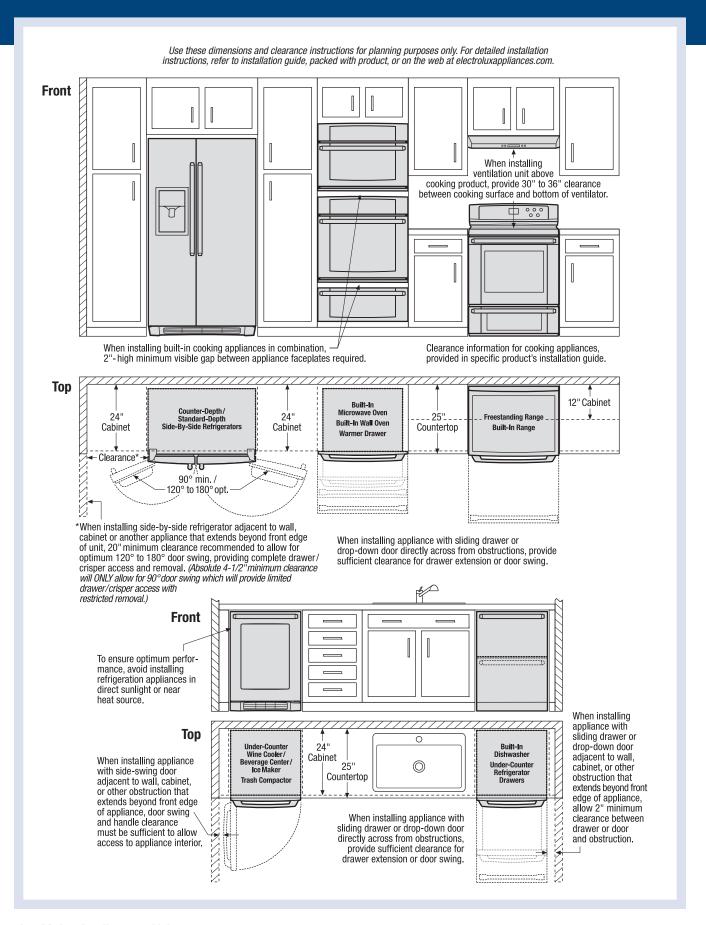




# General Installation Guidelines

For Installation with Side-by-Side Refrigerator



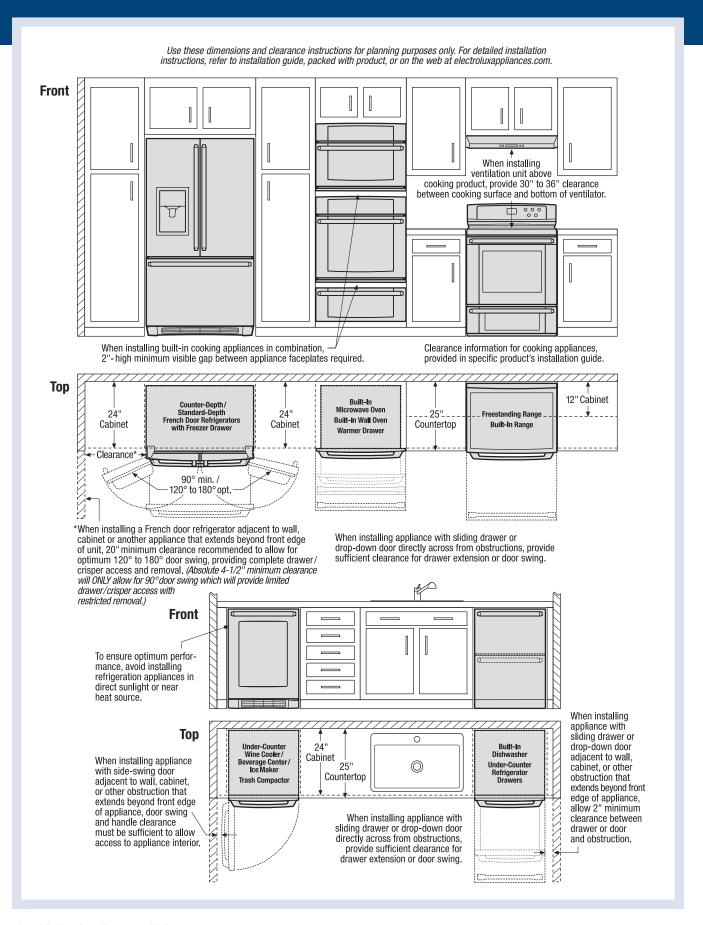


# Electrolux Major Appliances, N.A.

# General Installation Guidelines

For Installation with French Door Refrigerator



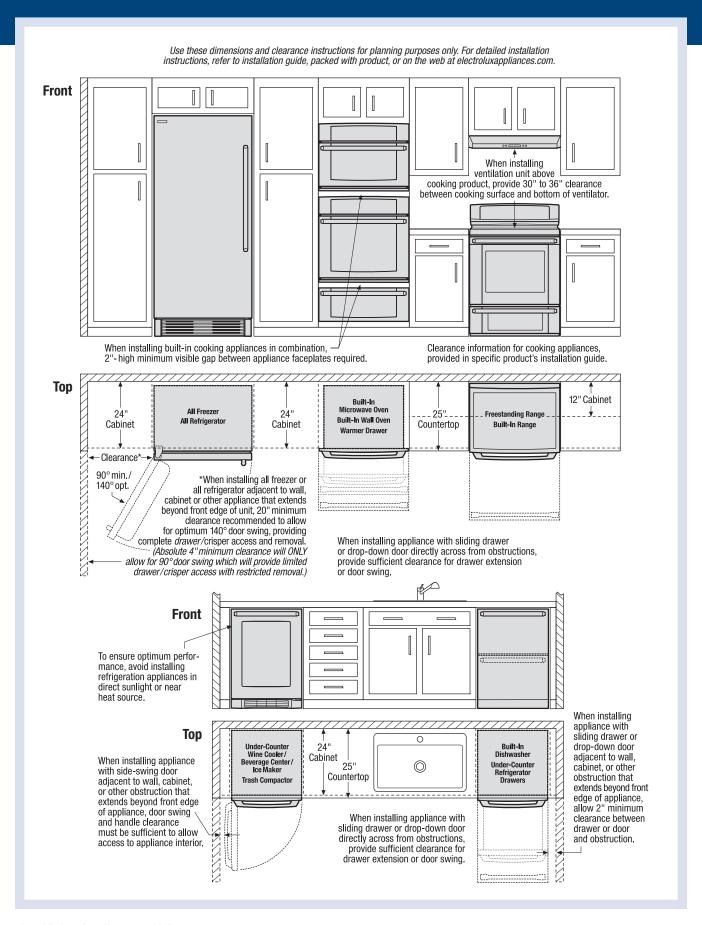


# Electrolux Major Appliances, N.A.

# General Installation Guidelines

For Installation with All Refrigerator or All Freezer





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